



Early Journal Content on JSTOR, Free to Anyone in the World

This article is one of nearly 500,000 scholarly works digitized and made freely available to everyone in the world by JSTOR.

Known as the Early Journal Content, this set of works include research articles, news, letters, and other writings published in more than 200 of the oldest leading academic journals. The works date from the mid-seventeenth to the early twentieth centuries.

We encourage people to read and share the Early Journal Content openly and to tell others that this resource exists. People may post this content online or redistribute in any way for non-commercial purposes.

Read more about Early Journal Content at <http://about.jstor.org/participate-jstor/individuals/early-journal-content>.

JSTOR is a digital library of academic journals, books, and primary source objects. JSTOR helps people discover, use, and build upon a wide range of content through a powerful research and teaching platform, and preserves this content for future generations. JSTOR is part of ITHAKA, a not-for-profit organization that also includes Ithaka S+R and Portico. For more information about JSTOR, please contact support@jstor.org.

At such bathing establishments where there are equipments for 200 bathers or more, said surf or life boat shall be stationed in the water opposite the lines, manned and in readiness for use during the bathing hours.

REG. 27. *Reel and life lines to be provided on shore.*—There shall be anchored on the shore a suitable reel with a half-inch cotton line not less than 500 feet in length with a life belt attached thereto, kept in good order and in proper condition so that it can readily be used by those assisting in saving life.

REG. 28. *Life guard to be in attendance.*—A bathing master or life guard who shall be an expert swimmer and who shall be in constant and watchful attendance during bathing hours shall be stationed at every such bathing establishment.

Slaughterhouses—Regulation of. (Reg. Dept. of Health, Mar. 30, 1915.)

Regulations of the department of health of the city of New York, adopted March 30, 1915, effective April 1, 1915, relating to sections 325 and 326 of the Sanitary Code, which provides as follows:

SEC. 325. *Business of slaughtering cattle, sheep, swine, pigs, calves, and fowl regulated.*—The business of slaughtering cattle, sheep, swine, pigs, calves, or fowl shall not be conducted in the city of New York without a permit therefor issued by the board of health or otherwise than in accordance with the terms of said permit and with the regulations of said board. It shall not be unlawful, however, to slaughter cattle, sheep, swine, pigs, or calves in the Borough of Brooklyn, at such places where such business was established and carried on on January 3, 1898.

SEC. 326. *Business of slaughtering cattle, sheep, swine, pigs, and calves restricted in the Borough of Manhattan.*—The business of slaughtering cattle, sheep, or calves shall not be conducted in the Borough of Manhattan except in that part of the said borough bounded by the west side of Eleventh Avenue, the middle line of the block between West Thirty-eighth and West Thirty-ninth Streets (west of Eleventh Avenue), the North River, and the south side of West Forty-first Street; and in that part of the said borough bounded by the east side of First Avenue, the middle line of the block between East Forty-second Street and East Forty-third Street (east of First Avenue), the East River, and the south side of East Forty-seventh Street.

The business of slaughtering swine and pigs shall not be continued in the Borough of Manhattan except in that part of the said borough bounded by the west side of Eleventh Avenue, the middle line of the block between West Thirty-eighth and West Thirty-ninth Streets (west of Eleventh Avenue), the North River, and the south side of West Forty-first Street.

REGULATIONS GOVERNING THE CONDUCT OF CATTLE SLAUGHTERHOUSES.

REGULATION 1. *Room for use of inspectors to be provided.*—Office room, including light and heat, shall be provided by establishments, rent free, for the exclusive use of the inspector and other employees of the department of health assigned thereto. The room or rooms set apart for this purpose shall meet with the approval of the inspector in charge and shall be conveniently located, properly ventilated, and provided with lockers suitable for the protection and storage of department of health supplies and with facilities suitable for the dressing of inspectors and other employees of the department of health.

REG. 2. *Time of slaughtering.*—Each establishment shall inform the inspector in charge when work has been concluded for the day and of the day and hour when work will be resumed therein. Whenever any meat or product is to be overhauled, or otherwise handled, in the establishment during unusual hours, the establishment shall, a reasonable time in advance, notify the inspector in charge, of the day and hour when such work will be commenced and such articles shall not be so handled

except after such notice has been given. No department of an establishment shall be operated except under the supervision of a duly authorized officer or inspector of the department of health. All slaughtering of animals and preparation of meat and products shall be done within reasonable hours and with reasonable speed, the facilities of the establishment being considered. No delivering of any meat or product shall be made from an establishment until after due notice has been given to the inspector in charge or his assistant.

REG. 3. *Inspector to designate time of slaughtering.*—When one inspector is detailed to inspect the work at two or more establishments, where few animals are slaughtered or where but a small quantity of meat or product is prepared, the inspector in charge may designate the hours during which said establishment may be operated.

REG. 4. *Facilities to be provided inspector.*—When required by the director of the bureau, or inspector in charge, the following facilities and conditions, and such others as may be essential to efficient conduct of inspection, shall be provided by each establishment.

(a) Satisfactory pens, equipment, and assistants for conducting ante mortem inspection and for separating, marking, and holding apart from passed animals those marked "D. H. Suspect" and those marked "D. H. Condemned."

(b) Sufficient natural light, and abundant artificial light at times of the day when natural light may not be adequate, at places of inspection. Such places must be kept sufficiently free of steam and vapors for inspection to be properly made.

(c) Racks, receptacles, or other suitable devices, for retaining such parts as the head, tongue, tail, thymus gland, and viscera, and all parts and blood to be used in the preparation of meat food products or medical products, until after the post-mortem examination is completed, in order that they may be identified in case of condemnation of the carcass; equipment, trucks, and receptacles, for the handling of viscera of slaughtered animals so as to prevent contact with the floor; trucks, racks, marked receptacles, or other necessary equipment, for the separate and sanitary handling of carcasses or parts passed for sterilization.

(d) Tables, benches, and other equipment, on which inspection is performed, of such design, material, and construction, as to enable the inspectors of the department of health to conduct their inspection in a ready, efficient, and cleanly manner.

(e) Sanitary water-tight metal trucks or receptacles for holding and handling diseased carcasses and parts; such trucks or receptacles to be marked in a conspicuous manner with the phrase "D. H. Condemned" in letters not less than two inches high, and when required by the inspector in charge, to be equipped with facilities for locking or sealing.

(f) Adequate arrangements, including disinfectants, for cleansing and disinfecting hands, for sterilizing all implements used in dressing diseased carcasses, and for disinfecting hides, floors, and such other articles and places as may be contaminated by diseased carcasses, or otherwise.

(g) In establishments in which slaughtering is done; rooms, compartments, or specially prepared open places, to be known as "final inspection places," at which the final inspection of retained carcasses shall be conducted. Final inspection places shall be sufficient in size and their rail arrangement, and other equipment, shall be adequate to prevent carcasses and parts passed for food or sterilizing from being contaminated by contact with condemned carcasses or parts. They shall be equipped with hot water, stationary washstands, and sanitary tables and other apparatus essential to a ready, efficient, and sanitary conduct of the inspection. The floors shall be of sanitary construction and shall have proper sewer connections, and when the final inspection place is part of a larger floor it shall be separated by a curb and railing.

(h) In each establishment at which any condemned article is held until a day subsequent to its condemnation, a suitably located room or compartment in which the same shall be placed. This room or compartment shall be secure, rat proof, and

susceptible of being kept clean, including a sanitary disposal of the floor liquids. It shall be equipped for secure locking, and shall be held under a lock furnished by the department of health, the key of which shall not leave the custody of inspector in charge. The door or doors of such room or compartment shall be conspicuously marked with the phrase "D. H. Condemned," in letters not less than 2 inches high.

(i) Rooms, compartments, and receptacles in such number and in such locations as the needs of the inspection in the establishment may require in which carcasses and products may be held for further inspection. These shall be equipped for secure locking and shall be held under locks furnished by the department, the keys of which shall not leave the custody of bureau employees. Every such room, compartment, or receptacle shall be conspicuously marked with the phrase "D. H. Retained," in letters not less than 2 inches high.

(j) Adequate facilities, including denaturing materials, for the proper disposal of condemned articles in accordance with these regulations. Tanks, which under these regulations must be sealed, shall be properly equipped for sealing as may be specified by the director of the bureau of food inspection.

(k) Docks and receiving rooms, to be designated by the establishment, with the approval of the inspector in charge, for the receipt and inspection of all meat and products under municipal control.

(l) Suitable lockers shall be provided, in which brands bearing the inspection legend shall be kept when not in use. All such lockers shall be equipped for locking with locks to be supplied by the department of health, the keys of which shall not leave the custody of the inspector.

REG. 5. *Inspectors to furnish implements for conducting inspections.*—Inspectors shall furnish their own implements, such as knives, steels, and triers, for conducting inspection; shall cleanse their hands and implements as prescribed by regulation 21.

REG. 6. *Inspection to be made before permit is granted.*—Prior to the granting of a permit and the inauguration of the establishment, an inspection of the premises shall be made by a duly authorized representative of the department of health and the requirements for sanitation and the necessary facilities for inspection specified.

REG. 7. *Plans to be submitted.*—Duplicate copies of plans, properly drawn to scale, and of specifications, including plumbing and drainage, for remodeling plants of establishments and for new structures, shall be submitted to the director of the bureau of food inspection in advance of construction.

REG. 8. *Establishments to be maintained in a sanitary condition.*—Establishments at which market inspection is conducted, and premises on or in which any meat or product is prepared or handled, shall be maintained in a sanitary condition.

REG. 9. *Abundant light and ventilation to be provided.*—There shall be abundant light, both natural and artificial, and sufficient ventilation for all rooms and compartments to insure sanitary condition.

REG. 10. *Drainage and plumbing.*—There shall be an efficient drainage and plumbing system for the establishment and premises, and all drains and gutters shall be properly installed with approved traps and vents.

REG. 11. *Water supply.*—The water supply shall be ample, clean, and potable, with adequate facilities for its distribution in the plant. Every establishment shall make known, and whenever required shall afford opportunity for inspection of, the source of its water supply and the location and character of its reservoir and storage tanks.

REG. 12. *Construction of floors, walls, ceilings, etc.*—The floors, walls, ceilings, partitions, posts, doors, and other parts of all structures shall be of such materials, construction, and finish as will make them susceptible of being readily and thoroughly cleaned. The floors shall be kept water-tight. The rooms and compartments used for edible products shall be separate and distinct from those used for inedible products.

REG. 13. *Rooms to be free from odors.*—The rooms and compartments in which any meat or product is prepared or handled shall be free from odors from dressing and toilet rooms, catch basins, hide cellars, casing rooms, inedible tank and fertilizer rooms, and stables.

REG. 14. *Establishments to be kept free from flies, rats, mice, and other vermin.*—Every practicable precaution shall be taken to keep establishments free of flies, rats, mice, and other vermin. The use of rat poisons is prohibited in rooms or compartments where any unpacked meat or product is stored or handled; but their use is not forbidden in hide cellars, inedible compartments, outbuildings or similar places, or in storerooms containing canned or tierced products. So-called rat viruses shall not be used in any part of an establishment or the premises thereof.

REG. 15. *Dogs not permitted in establishments except for destroying rats.*—Dogs shall not be permitted into establishments except, upon permission of the inspector in charge, for the purpose of destroying rats. Dogs which are admitted shall be kept free from tapeworm infestation. Such examinations shall be made to determine freedom from infestation. Contamination by the excreta of these animals shall not be permitted, nor shall the dogs be allowed to eat the raw viscera of cattle, sheep, swine, or goats.

REG. 16. *Sanitary facilities and accommodations to be provided.*—Adequate sanitary facilities and accommodations shall be furnished by every establishment. Of these, the following are specifically required:

(a) Dressing rooms, toilet rooms, and urinals sufficient in number, ample in size, conveniently located, properly ventilated, and meeting all requirements as to sanitary construction and equipment. These shall be separate from the rooms and compartments in which meat and products are prepared, stored, or handled. Where both sexes are employed, separate facilities shall be provided.

(b) Modern lavatory accommodations, including running hot and cold water, soap, towels, etc. These shall be placed in or near toilet and urinal rooms, and also at such other places in the establishment as may be essential to assure cleanliness of all persons handling any meat or product.

(c) Properly located facilities for disinfecting and cleansing utensils and hands of all persons handling any meat or product.

(d) Cuspidors of such shape as not readily to be upset and of such material as to be readily disinfected. They shall be sufficient in number and accessibly placed in all rooms and places designated by the inspector in charge, and all persons who expectorate shall be required to use them.

REG. 17. *Construction of equipment and utensils.*—Equipment and utensils used for preparing, processing, and otherwise handling any meat or product shall be of such materials and construction as will make them susceptible of being readily and thoroughly cleaned and such as will insure strict cleanliness in the preparation and handling of all meat and products. Trucks and receptacles used for inedible products shall bear some conspicuous and distinctive mark and shall not be used for handling edible products.

REG. 18. *Rooms to be kept clean and sanitary.*—Rooms, compartments, places, equipment, and utensils used for preparing, storing, or otherwise handling any meat or product, and all other parts of the establishment, shall be kept clean and sanitary.

REG. 19. *Cleanly and sanitary methods in preparing meat.*—Operations and procedures involving the preparation, storing, or handling of any meat or product shall be strictly in accord with cleanly and sanitary methods.

REG. 20. *Rooms to be kept free from steam and vapors.*—Rooms and compartments in which inspections are made and those in which animals are slaughtered, or any meat or product is processed or prepared, shall be kept sufficiently free of steam and vapors to enable inspectors of the department of health to make inspections and to insure

cleanly operations. The walls and ceilings of rooms and compartments under refrigeration shall be kept reasonably free from moisture.

REG. 21. *Butchers and others to cleanse hands after handling diseased carcasses.*—Butchers and others who dress or handle diseased carcasses or parts shall, before handling or dressing other carcasses or parts, cleanse their hands of grease, immerse them in a prescribed disinfectant, and rinse them in clean water. Implements used in dressing diseased carcasses shall be thoroughly cleansed in boiling water or in a prescribed disinfectant, followed by rinsing in clean water. The employees of the establishment who handle any meat or product shall keep their hands clean, and in all cases after visiting the toilet rooms or urinals shall wash their hands before handling any meat or product or implements used in the preparation of the same.

REG. 22. *Clothing of employees.*—Aprons, frocks, and other outer clothing worn by persons who handle any meat or product shall be of material that is readily cleansed, and only clean garments shall be worn. Knife scabbards shall be kept clean.

REG. 23. *Habits of employees.*—Such practices as spitting on whetstones, placing skewers or knives in the mouth, inflating lungs or casings, or testing with air from the mouth such receptacles as tierces, kegs, casks, and the like, containing or intended as containers of any meat or product, are prohibited. Only mechanical means may be used for testing.

REG. 24. *Wagons and cars to be kept clean.*—The wagons and cars in which any meat or product is transported shall be kept in a clean and sanitary condition. Wagons used in transferring loose meat and products between establishments shall be closed or so covered that the contents shall be kept clean.

REG. 25. *Use of second-hand tubs, barrels, and boxes.*—Second-hand tubs, barrels, and boxes intended for use as containers of any meat or product shall be inspected when received at the establishment and before they are cleaned. Those showing evidence of misuse, rendering them unfit to serve as containers for food products, shall be rejected. The use of those showing no evidence of previous misuse may be allowed after they have been thoroughly and properly cleaned. Steaming, after thorough scrubbing and rinsing, is essential to cleaning tubs and barrels.

REG. 26. *Surrounding premises to be kept clean.*—The outer premises of every establishment, embracing docks and areas where cars and wagons are loaded, and the driveways, approaches, yards, pens, and alleys shall be properly drained and kept in clean and orderly condition. All catch basins on the premises shall be of such construction and location and be given such attention as will insure their being kept in acceptable condition as regards odors and cleanliness. The accumulation on the premises of establishments of any material in which flies may breed, such as hog hair, bones, paunch contents, or manure, is forbidden. No nuisance shall be allowed in any establishment or on its premises.

REG. 27. *Health of employees.*—No establishment shall employ, in any department where any meat or product is handled or prepared, any person affected with tuberculosis or other communicable disease.

REG. 28. *Use of insanitary equipment prohibited.*—When necessary, inspectors of the department of health shall attach a "D. H. Rejected" tag to any equipment or utensil which is insanitary or the use of which would be in violation of these regulations. No equipment or utensil so tagged shall again be used until made sanitary. Such tag so placed shall not be removed by anyone other than an inspector of the department of health.

REG. 29. *Tanking and denaturing condemned carcasses.*—Condemned meat and products at establishments having facilities for tanking shall, except as hereinafter provided, be disposed of by tanking, as follows: The lower opening of the tank shall first be securely sealed by a bureau employee; then the condemned meat and products and a sufficient quantity of coloring matter or other substance, to be designated by the

department, shall be placed in the tank in his presence, after which the upper opening shall also be securely sealed by such employee, who shall then see that a sufficient force of steam (not less than 40 pounds) is turned into the tank and maintained a sufficient time effectually to destroy the contents for food purposes.

REG. 30. *Seals of tanks to be broken only by inspectors.*—The seals of tanks shall be broken only by an inspector of the department of health, after the product has been rendered as provided in regulation 29 of these regulations. The drawing off of the contents of such tanks shall be supervised by an inspector of the health department. Samples shall be taken by inspectors as often as required to determine whether the fat or grease is effectively denatured.

REG. 31. *Rendered fats and greases to be destroyed.*—Rendered fats and greases condemned on reinspection shall be destroyed for food purposes by denaturing with coloring matter or other designated substance.

REG. 32. *Method of destroying meat condemned.*—Any meat or product condemned at an official establishment which has no facilities for tanking shall, under the supervision of an inspector of the health department, be denatured with crude carbolic acid, or other prescribed agent, or destroyed by incineration. When such meat or product is not incinerated, all containers thereof shall be opened, and all meat shall be freely slashed with a knife, before the denaturing agent is applied.

REG. 33. *Carcasses and parts passed for sterilization may be rendered into lard, etc.*—Carcasses and parts passed for sterilization may be rendered into lard or tallow provided that such rendering is done in the following manner: The lower opening of the tank shall first be securely sealed by an inspector of the department of health, then the carcasses or parts shall be placed in the tank in his presence, after which the upper opening shall be securely sealed by such inspector, who shall then see that a sufficient force of steam is turned into the tank. Such carcasses and parts shall be cooked at a temperature not lower than 220° F., for a time sufficient to render them effectually into lard or tallow.

REG. 34. *Rendering of lard.*—Establishments not equipped with steaming tanks for rendering carcasses and parts into lard or tallow, as provided in regulation 33 of these regulations, may render such carcasses or parts in open kettles under the direct supervision of an inspector of the department of health. Such rendering shall be done at a temperature and for a time sufficient to render the carcasses and parts effectually into lard or tallow, and shall be done only during regular hours of work.

REG. 35. *Disposition of carcasses passed for sterilization and rendered into lard.*—Carcasses and parts passed for sterilization and which are not rendered into lard or tallow may be utilized for food purposes provided they are first sterilized by methods and handled and marked in a manner approved by the director of the bureau of food inspection.

REG. 36. *Canning of carcasses or parts passed for sterilization.*—Any carcasses or parts prepared in compliance with regulation 33 of these regulations may be canned if the container be plainly and conspicuously marked so as to show that the product is second grade, class, or quality and has been sterilized.

Tents and Camps—Regulation of. (Reg. Dept. of Health, Mar. 30, 1915.)

Regulations of the department of health of the city of New York, adopted March 30, 1915, effective April 1, 1915, relating to section 217 of the Sanitary Code, which provides as follows:

SEC. 217. *Establishment and maintenance of tents and camps regulated.*—No tent shall be raised or erected or any camp established, in the city of New York, to be used or occupied by any persons as a place for living or sleeping, nor shall any such tent or camp be so used or occupied without a permit therefor issued by the board